

# CIT RESTAURANT



## WELCOME TO CIT RESTAURANT

The CIT Restaurant is an industry-standard facility that provides a simulated work environment for our hospitality and culinary students. It gives them the opportunity to refine their skills under the guidance of our expert teachers.

Every guest gives our students the opportunity to develop the essential industry skills they need to graduate. Thank you in advance for supporting them and for your patience as they take the first steps in their careers.

We hope you enjoy your meal and service.

**CIT RESTAURANT**

**LEVEL 2, K BLOCK  
37 CONSTITUTION AVE**

# CIT RESTAURANT MENU

## LUNCH

1 Course \$15 – 2 Courses \$25 – 3 Courses \$30

## DINNER

1 Course \$15 – 2 Courses \$25 – 3 Courses \$35

Freshly baked bread – homemade butter

## ENTRÉE

**French onion consommé** + comte mousse + textures of onion + croutons **(V, contains gluten)**

**Miso cured salmon** + fermented red cabbage + salsa verde **(May contain nuts and gluten)**

**Chicken boudin blanc** + corn relish + sherry gastic **(GF)**

**Green harissa carrots** + smoked hummus + almond dressing **(GF, DF, VEGAN, N)**

## MAIN

**Fish of the day** + XO sauce + grilled cucumber + fennel **(DF, N)**

**Beef sirloin** + red wine shallots + peas + confit garlic + jus **(May contain gluten)**

**Duck breast** + sauteed greens + pickled grapes + orange glaze **(GF)**

**Twice cooked comte souffle** **(V)**

## DESSERT

**Toasted meringue** + orange curd + cardamon short bread **(N and gluten)**

**Coconut tapioca** + rhubarb & ginger compote + toasted coconut **(GF, DF, Vegan)**

**Chocolate tart** + caramelised pear + double cream **(N and gluten)**

**Comte mille-feuille** + granny smith apple + pickled walnut **(N and gluten)**

**(VE) Vegan option (V) Vegetarian (GF) Gluten free (GFO) Gluten free option (DF) Dairy free (N) Contains nuts**

**We accept card payments only. We apologise for any inconvenience this may cause.**

All dietary requirements, vegetarian and vegan will be catered for on request.

Unfortunately, we cannot guarantee that our dishes are strictly free from allergens. We certainly do our best but cross contamination is a possibility during training and production.